

# CUESTA CHICA 2020



<b>APELLATION</b>	Elqui Valley AOC, Chile
<b>GRAPES</b>	100% Garnacha
<b>GEOLOGY</b>	Granitic, Andes Mountain Range
<b>SOIL</b>	Granitic in several stages of alteration
<b>CLIMATE</b>	Dry (100 mm average rain per year) with high temperature oscillation.
<b>ALTITUDE</b>	2,179 meters above sea level.
<b>VINIFICATION</b>	Grapes are fermented in truncated concrete wine tanks with 60% whole clusters. There is no grape-treading and fermentation is spontaneous with indigenous yeast. Maceration period lasted 30 days.
<b>MATURATION</b>	700-litre concrete eggs for 22 months.
<b>HARVEST DATE</b>	March, 5 <sup>th</sup> 2020
<b>NUMBER OF BOTTLES</b>	950 bottles (750cc)
<b>BOTTLING</b>	January, 5 <sup>th</sup> 2022

## REVIEW

### Technical data

Alcohol	13 %
PH	3,40
Residual sugar	1.69 g/l
Total acidity	5.74 g/L (Tartaric)

### Vineyard

The vineyard is in Alcohuaiz village, right in the Andes Mountain Range at 2.179 meters above sea level, in Elqui Valley, Chile. It is a very bright place up in the mountains and the final goal is to have a wine which is a faithful reflection of the place of origin. Also, the wine shows an altitude terroir with granitic soil.

### Growing season

Winter – spring 2019: There was only one snow event in July. There were a few frosts, but they did not affected production. Budding started at the end of September, which led to an earlier ripen and a slightly low production of grapes, compared to an average year. In 2019, total rainfall was 35mm.

Summer 2020: Summer was dry, warm and without rain. Alcohuaiz harvest season started mid-February and the grenache in particular started the 5<sup>th</sup> of March 2020.